

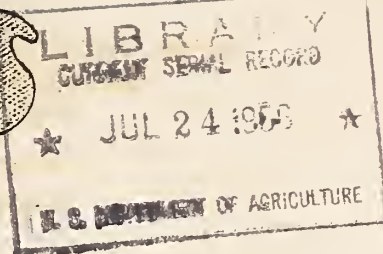
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FHA NEWS

UNITED STATES DEPARTMENT OF AGRICULTURE
FARMERS HOME ADMINISTRATION
Emporia, Virginia



Issue No. 24

BRUNSWICK - GREENSVILLE COUNTIES

June 1951



FARM SAFETY

Thousands of farmers are killed and injured due to farm accidents that could have been prevented. Look around to determine any ways in which you might prevent an accident. Here are some suggestions:

1. Check your door steps, barn steps, steps to barn loft. Repair when necessary.
2. Clean up any scrap iron, broken glass or trash around your farmstead.
3. Never enter a barn with a lighted cigarette.
4. Be sure your tractor is out of gear before cranking.
5. Never let small children operate your machinery.
6. Do not try to repair machinery while in operation.
7. Label all poisons and place where children cannot get them.

PASTURE

Don't forget to plan for a good acreage of Ladino pasture this Fall. August 15th to September 15th is the best seeding date. The PMA will make a very substantial payment for your pasture. You must have a few acres in order to enable you to make money on hogs or cattle.

HOGS

Keep mineral mixture before hogs. The following is one of the approved mineral mixtures: 4 parts ground limestone, 2 parts steambone meal and 1 pound common salt. Provide hogs with plenty of fresh water and also provide shade for hogs on pasture.

HOUSING AND STORAGE

Get all paint jobs completed before fly season and the garden rush. Have all woolen clothes and blankets cleaned before storing. Use moth preventives and store away from dust.

HEALTH AND SANITATION

Guard the family's health by taking advantage of school and county clinics and plan for needed medical attention.

GARDENS

Get your garden into cans this Summer. I want to see every homemaker meet the canning goal of 100 quarts per person. Keep every foot of ground in the garden working full time throughout the season. Just as soon as an early vegetable is over, plant another vegetable. There is no better way to cut expenses than to can your own food.

CANNING

Do you have equipment and supplies on hand to meet your canning goal of 100 quarts of food for each family member? Determine the number of jars and seals needed. Purchase a nd have on hand when needed.

TEN POINTS FOR SUCCESSFUL CANNING

1. Can only fresh food in tip top condition. Two hours from garden to can is a good rule for vegetables.
2. Can all vegetables except tomatoes in a pressure canner.
3. Can fruits and tomatoes in a boiling water bath.
4. Can meats in pressure canner.
5. Follow canning directions and processing time tables given in USDA leaflets, "Home Canning of Fruits and Vegetables", and "Home Canning of Meat".
6. Follow manufacturers directions for operating your pressure canner.
7. Count processing time in pressure canner when gauge registers ten pounds pressure. In the boiling water bath, count time when water comes to a rolling boil after jars have been put in.
8. Pack hot food in hot jars.
9. Never pack jars too full or too tight; leave at least $\frac{1}{2}$ inch of space in top of jar.
10. Practice sanitation in canning clean food, clean jars and closures and clean equipment.

PEANUTS

Plan to dust your peanuts at least three times with sulphur. This will increase your yield per acre by at least 3 to 4 bags. Make first application about July 15th, second application during early August, and the third after August 20th. Use 15 to 25 pounds of sulphur per acre. Order your sulphur now as there will probably be a shortage later on.

RECORDS

Is your Record Book up-to-date? Stop now and check your records from January 1 and be sure they are in proper order. It will not only save time but let you know how you are running your farm business.

L. W. Latane, Jr.

UNITED STATES DEPARTMENT OF AGRICULTURE
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